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SANITARY LEGISLATION.

MUNICIPAL ORDINANCES, RULES, AND REGULATIONS PERTAINING TO PUBLIC HEALTH.

BOSTON, MASS.

Milk and Cream—Production, Care, and Sale. (Reg. Bd. of H., Jan. 8, 1913.)

ARTICLE I.—SECTION 1. All persons in the city of Boston engaged in the production of milk for sale, or in the conveyance in carriages for the purpose of selling, delivering, or distributing milk in said city, shall, annually, on the 1st day of May, or within 30 days thereafter, make written application to the inspector of milk, on forms prescribed by the board of health, for a license. All persons in the city of Boston before selling milk or offering it for sale in a store, booth, stand, or market place shall make written application to the inspector of milk, on forms prescribed by the board of health, for a license.

SEC. 2. No person in said city shall engage in the business of producing milk for sale, or in the sale or distribution of milk in the city of Boston, without a license so to do, under these regulations and such other conditions as the board of health may impose; said license to be revoked if the licensee fails to comply with the conditions of his license and the regulations of this board.

SEC. 3. The conditions under which every cow is kept whose milk is produced within, or brought into the city of Boston for sale, delivery, or distribution, and the method of handling such milk at the place of production, or during the time of its transit, or while it is being mixed, placed in containers, held, stored, heated, or otherwise processed prior to such sale, delivery, or distribution in said city, shall be made known by the licensee, or dealer, to the board of health, and in such detail as said board may require; and no milk except that, the conditions of producing and the methods of handling which have been made known as aforesaid, and no milk which is not produced or handled in a manner satisfactory to the board of health shall be brought into, kept, delivered, distributed, sold, or offered for sale in said city.

SEC. 4. No milk shall be sold, offered for sale, or distributed in the city of Boston which was drawn from cows within 15 days before or 5 days after parturition, nor unless the cows from which it was derived have, within one year, been examined by a competent authority, and shown to be free from diseases dangerous to the public health.

SEC. 5. Every person having a license to sell, deliver, or distribute milk in the city of Boston, shall keep a copy of the same constantly posted in a conspicuous place on his premises, and shall have his name, the number of his license, and his place of business marked in plain, uncondensed Gothic letters, not less than 1 inch in height, on all vehicles used by him in the conveyance and sale of milk.

ART. II.—SECTION 1. No milk kept for sale or distribution shall be stored in any portion of a building which is used for the stabling of horses, cows, or other animals, or for the storing of manure, or in any room used in whole or in part for domestic or sleeping purposes, unless the storage room for milk is separated from other parts of the building to the satisfaction of the board of health.

SEC. 2. No person engaged in the business of producing milk for sale, or in the business of storing, selling, or delivering milk in said city shall store, cool, strain, or mix said milk in any room which is occupied by horses, cows, or other animals. All rooms in which milk is stored, cooled, strained, or mixed, shall be provided with tight walls and floor and kept constantly clean. The walls and floors of said rooms shall be of such construction as to allow easy and thorough cleansing. The room or rooms aforesaid shall contain proper appliances for washing or sterilizing all utensils actually employed in the storage, mixing, or cooling, sale or distribution of milk, and all such apparatus and utensils shall be washed with boiling water or sterilized by steam regularly after being so used.

SEC. 3. No urinal, water-closet, or privy shall be located in the rooms called for in the preceding section or so situated as to pollute the atmosphere of said rooms.

SEC. 4. All milk produced for the purpose of sale shall be strained and cooled as soon as it is drawn from the cow.

ART. III.—SECTION 1. Milk kept for sale in any store, shop, restaurant, market, bakery, or other establishment shall be stored in a covered cooler, box, or refrigerator. No vessel containing milk for sale shall be allowed to stand outside said cooler, box, or refrigerator, except while a sale of said milk is being made. Every such cooler, box, or refrigerator shall be properly drained and cared for and shall be kept tightly closed, except during such intervals as are necessary for the introduction or removal of milk or ice, and they shall be kept only in such locations and under such conditions as shall be approved by the board of health.

ART. IV.—SECTION 1. All cans, bottles, or other vessels of any sort used in the sale, delivery, or distribution of milk shall be cleansed or sterilized before they are again used for the same purpose, and all wagons used in the conveyance of milk for sale or distribution shall be kept in a cleanly condition and free from offensive odors. No person shall use a milk vessel as a container for any other substance than milk.

ART. V.—SECTION 1. Every person engaged in the production, storage, transportation, sale, delivery, or distribution of milk, immediately on the occurrence of any case or cases of infectious disease, either in himself or in his family, or amongst his employees or their immediate associates, or within the building or premises where milk is stored, sold, or distributed, shall notify the Boston Board of Health and at the same time shall suspend the sale and distribution of milk until authorized to resume the same by the said board of health. No vessels which have been handled by persons suffering from such diseases shall be used to hold or convey milk until they have been thoroughly sterilized.

ART. VI.—SECTION 1. No person, by himself or by his servant or agent, or as the servant or agent of any other person, firm, or corporation, shall in the city of Boston sell, exchange, or deliver, or have in his custody or possession with intent to sell, exchange, or deliver, any milk, skimmed milk, or cream which contains more than 500,000 bacteria per cubic centimeter or which has a temperature higher than 50° F.

ART. VII.—SECTION 1. No person or corporation shall sell or offer, expose, or keep for sale in any shop, store, or other place, milk or cream, unless the same is sold or offered, exposed, or kept for sale in tightly closed or capped bottles or receptacles. Nothing contained herein shall prevent the sale of milk or cream from cans, crocks, coolers, or other receptacles in restaurants, hotels, barrooms, or at soda fountains, when the milk or cream is to be consumed in the restaurant or hotel by guests or patrons ordering the same.

SEC. 2. Every person or corporation engaged in the business of selling or delivering milk or cream shall, immediately upon receiving a written order from the board of health so to do, comply with any requirement of said board respecting the filling of milk and cream in bottles or receptacles, the manner and methods employed in such filling or the conditions and surroundings under which such filling is done and carried on. The filling of bottles or cans with milk or cream, for sale or delivery upon wagons

or on any public or private way or in any place for which permission for such filling has not previously been obtained from the board of health, is prohibited.

SEC. 3. No person or corporation shall sell or offer, expose, or keep for sale at retail milk or cream in the room or store where the same is put into bottles or receptacles.

ART. VIII.—SECTION 1. Whoever tests milk or cream which is to be offered for sale in any form by tasting shall do so by means of a spoon or piece of wood, paper, cardboard, or other article, and such spoon, piece of wood, paper, cardboard, or other article shall not again be brought in contact with milk or cream intended for sale, or be used for testing milk or cream until after being thoroughly washed and sterilized; no person shall permit his hands, fingers, lips, or tongue to come in contact with milk or cream intended for sale in any form. All persons engaged in the tasting, mixing, or handling of milk or cream for sale in any form shall before engaging in such tasting, mixing, or handling thoroughly clean his hands and finger nails and keep them clean and dry during such tasting, mixing, or handling. No person shall permit his hands while wet to remain or pass over any open vessel containing milk or cream intended for sale in any form. No person shall fill a jar, can, or other receptacle with milk or cream while the aforesaid jar, can, or other receptacle is held over an open vessel containing milk or cream intended for sale in any form. No person who has sore throat, diarrhea, or is suffering from any other disturbance of the bowels, or has symptoms of infectious or contagious disease shall engage in the handling of milk or cream which is to be offered for sale or which is for sale.

ART. IX.—SECTION 1. All persons having the possession or custody of bottles, cans, or other receptacles used in the sale, delivery, and transportation of milk, cream, skimmed milk, or buttermilk shall cause any such bottle, can, or receptacle to be cleaned immediately upon emptying the same; and no person shall deliver, receive, or have in his possession or custody any such bottle, can, or receptacle so used which has not been cleansed as aforesaid.

ART. X.—SECTION 1. No person shall expectorate or spit, except in receptacles provided for the purpose, in or upon any part of any room, vehicle, railroad car, railroad platform, or other place used for the sale, storage, handling, or transportation of milk.

Ice Cream—Manufacture, Care, and Sale. (Reg. Bd. of H., Jan. 8, 1913.)

ARTICLE I.—SECTION 1. No ice cream shall be manufactured or stored in any portion of a building which is used for the stabling of horses or other animals, or in any room used in whole or in part for domestic or sleeping purposes, unless the manufacturing and storage room for ice cream is separated from other parts of the building to the satisfaction of the board of health.

SEC. 2. All rooms in which ice cream is manufactured or stored shall be provided with tight walls and floors and kept constantly clean. The walls and floors of said rooms shall be of such construction as to permit rapid and thorough cleansing. The room or rooms aforesaid shall be equipped with appliances for washing or sterilizing all utensils employed in the mixing, freezing, storage, sale, or distribution of ice cream, and all such utensils after use shall be thoroughly washed with boiling water or sterilized by steam. Vessels used in the manufacture and sale of ice cream shall not be employed as containers for other substances than ice cream.

SEC. 3. All establishments in which ice cream is manufactured shall be equipped with facilities for the proper cleansing of the hands of operatives, and all persons immediately before engaging in the mixing of the ingredients entering into the composition of ice cream, or its subsequent freezing and handling, shall thoroughly wash his or her hands and keep them cleanly during such manufacture and handling. All persons shall be dressed in clean outer garments while engaged in the manufacture and handling of ice cream.